



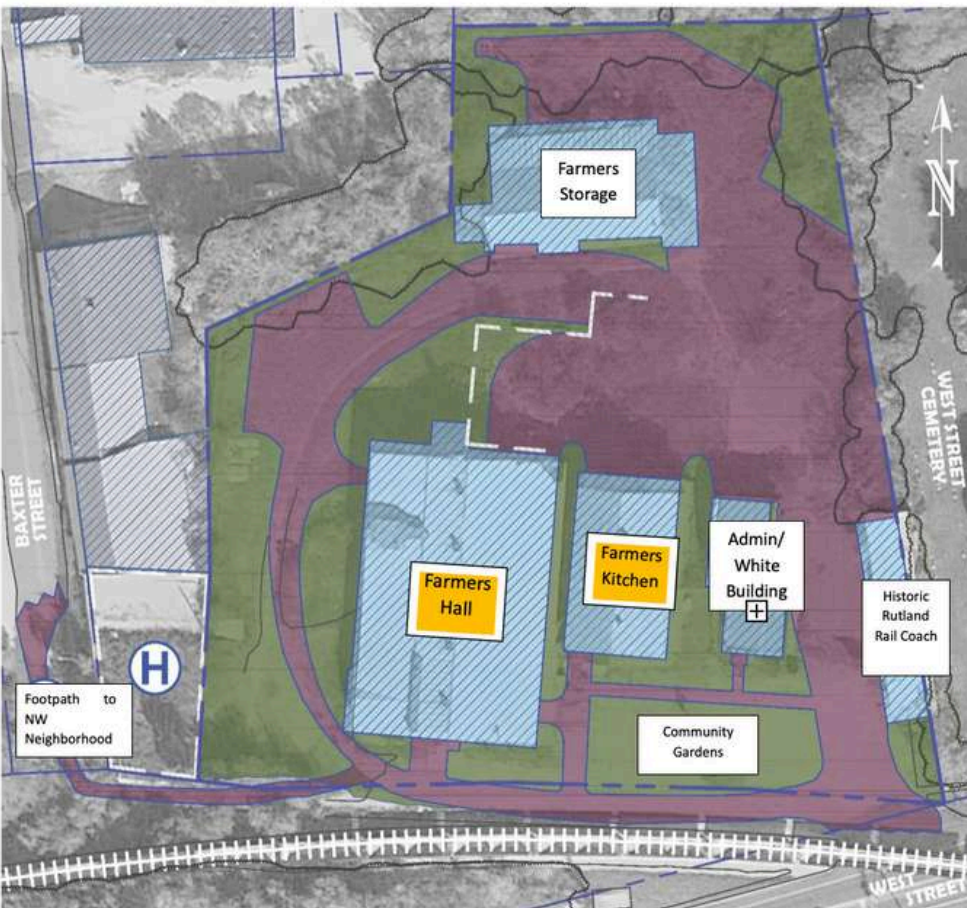
Vermont Farmers Food Center's mission is to re-localize the food system through increased food access, education and infrastructure.

# VFFC Campus History & Vision



## Campus Expansion Concept

Re-localizing the regional food system through  
education, food access, and infrastructure



In 2012, a grassroots effort mobilized to reclaim a blighted property in Downtown Rutland. Using funds from local grants and individual donors, the site was purchased and became the home of the Winter Farmers Market.

VFFC incorporated as a 501(c)(3) non profit, and continued the transformation of the site into a regional food hub and aggregation facility. From its inception, VFFC has been a magnet for community action, dedicated to rebuilding our local food system while promoting agricultural viability, soil health and food access for all.

# Agricultural Economy & Food Security

"VFFC's Campus Expansion project is a shovel-ready opportunity to implement Priority Strategy #7, Make significant investment in storage, processing, and distribution infrastructure in order to enhance product innovation and quality across all Vermont food products, expand regional market access for businesses, and increase the resilience of local supply chains." – Jake Claro, VT Farm to Plate



# Funding Commitments to VFFC Campus Expansion Project

## **Total Award**

Federal Earmark	\$1,688,000
Northern Borders Regional Commission	\$350,000
Capital Investment Program	\$293,401
VT Brownfields Grant	\$800,000

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Total Award Commitments	\$3,131,401
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## **Pending Awards**

RFSI Infrastructure	\$466,143
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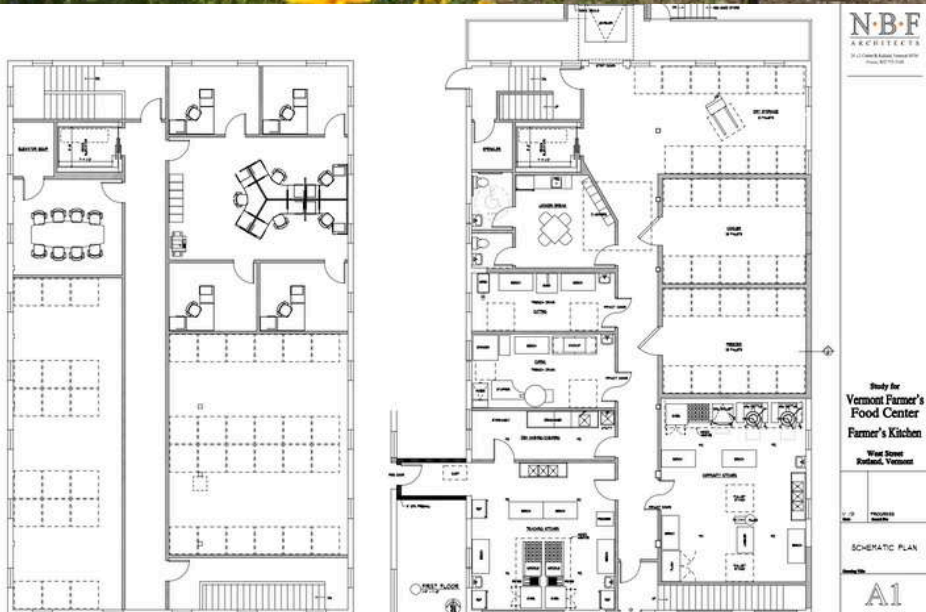
# Farmers Hall



## FARMERS HALL (A on map)

**Operational since 2012 (14,750 Sqft)**

- Upgrades to Hall for programming and community events, including Winter Farmers Market
- Upgrades to existing Community Kitchen for teaching, small food business incubator rental and on-site catering for events
- Upgrading Value Added Food Production/Packaging/Storage space rentals featuring large commercial production kitchen, packaging, warehousing and administrative spaces
- Adding new food storage (dry, cool and frozen) and cross docking station



# Phase 1 - Reopen Farmers Hall

## 1. Remediation

- Installation of Vapor Barrier Membrane, Sub Slab Depressurization and Carbon Filtration System, Concrete Slab, Floor finishing
- PCBs and lead removal & abatement
- Total CapX Expense( \$800,000)

## 2. Renovations

- Fit up of Commercial Kitchen, Storage and Warehouse Spaces
- Remodel of thermal envelope (roof, siding, insulation)
- Acoustical treatment to events hall
- Total CapX Expense (\$750,000)

## 3. Efficiency and Maintenance Upgrades

- Radiant Heat system installed
- New Biomass Boiler System installed
- Total Expense \$300,000

**Farmers Hall Capital Expense \$1,850,000**

Farmers Hall



Community Learning Kitchen



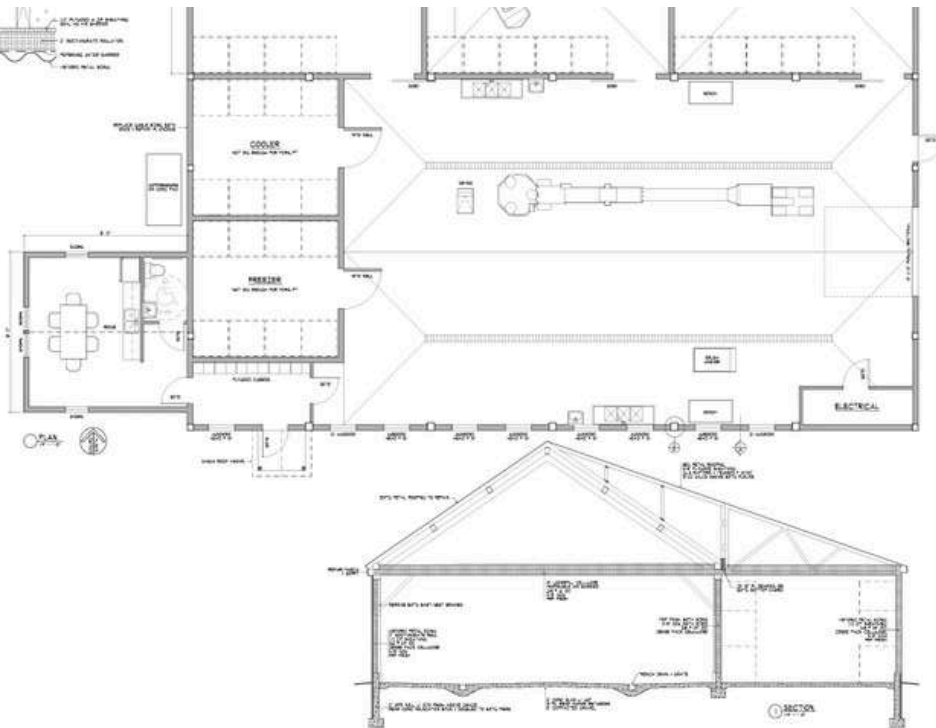
Community Events



Business Incubator Kitchen



# Produce Packing Center



- Multi-climate controlled food storage space (frozen, cold, dry)
- Produce wash pack line
- Produce Processing Space
- Loading docks for aggregation and distribution
- VFFC Refrigerated van transportation services



# Phase 2 -Produce Packing Center

1. **Stabilization** – exterior foundation stabilization and repair, of existing post and beam structure, soffit & fascia repair, roof repairs
2. **Renovations:**
  - Complete full renovation and construction of facility: foundation, sheetrock, siding, insulation, loading dock bay doors, new mechanical, heating/cooling, electrical and plumbing systems;
3. **Interior Build Out-** Multi-climate storage spaces, coolers, wash line, processing and packing spaces, bathrooms, break/meeting rooms, interior finishes

**Produce Packing Center Capital Expense: \$ 1,000,000**

# Shared Prosperity

## Outcomes of VFFC'S Campus Expansion Projects

- Create jobs by strengthening and growing food supply chain infrastructure in Rutland County
- Provide increased market access for farmers and producers
- Increase year-round production to provide more local and nutritious food to area residents, restaurants/food businesses, and institutions
- Collaborate with regional food hubs to expand out of state market opportunities for producers and buyers; growing the agricultural economy
- Enhance equitable access to local food for all